

PASTA FILATA CHEESE MANUFACTURE  
ABSTRACT OF THE DISCLOSURE

The present invention includes a process of manufacturing a mozzarella variety of cheese or a mozzarella-like cheese wherein a milk composition is pasteurized and formed into a coagulum. The coagulum is cut to separate curd from whey and the whey is drained therefrom. The curd is then heated preferably in a liquid-free environment and mechanically worked until the curd forms a fibrous mass. The cheese is then formed into a selected shape. Additionally, generally recognized as safe (GRAS) ingredients are added after the whey is drained but prior to heating the curd. In addition, the curd may be comminuted to a selected size after the whey is drained.

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